

SEASONS SPECIALS

SPECIALTY DRINKS

Holiday Sangria \$9

The Grinch Martini \$13

Appetizers

Spinach Artichoke Dip \$12

– Creamy artichoke and spinach dip served with chips –

Shrimp Tempura \$14

– Jumbo tempura shrimp served with sweet & sour chili sauce –

Voodoo Shrimp \$14.5

– Sautéed shrimp over a bed of corn bread topped with creamy shrimp sauce –

Chicken Teriyaki Flatbread \$13.5

– Coal fired cheesy flatbread topped with rooted veggies & chicken drizzled with a demi teriyaki glaze –

PIE OF THE WEEK

Sicilian Pie

Entrées

Horseradish Salmon \$24

– Fresh filet of salmon topped with a horseradish crust served with veggies & red potatoes –

Short Ribs Over Polenta \$27

– Slow roasted short rib over a bed of cheesy polenta topped with a mushroom demi glaze –

Broiled Seafood Combo \$28

– Shrimp, scallops, flounder, stuffed crab shell topped with garlic sauce served with veggies & red potatoes –

Mahi Mahi Ala Seasons \$24

– Pan seared mahi mahi coated in an egg batter topped with shrimp onion & plum tomato in a scampi sauce over linguine –

Chicken Michelle \$19.5

– Breaded chicken cutlet topped with artichoke hearts, sun-dried tomato, mushrooms, melted mozz cheese topped with a creamy scampi sauce –

COAL OVEN ROASTED CHICKEN WINGS

Original - Served With Caramelized Onions & Hot Peppers
Buffalo Style or Tangy Gold B.B.Q

SMALL (10) 14.5 LARGE (20) 26

APPETIZERS

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| MEATBALLS (3) Served W/ Ricotta Cheese | 11 | MINI PORK SHANKS Tender shanks with tangy barbeque sauce | 12.5 |
| MEATBALLS (6) Served W/ Ricotta Cheese | 18 | BONELESS FRIED WINGS Buffalo or garlic parmigiana | 12 |
| MOZZARELLA STICKS | 10 | EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella | 12 |
| CALAMARI Original , Balsamic, Sweet N Sour Or Garlic Parm | 14.5 | CHICKEN FINGERS | 10 |
| BOOM BOOM SHRIMP Breaded shrimp topped with zesty boom boom sauce | 11.5 | ZUPPA DI MUSSELS Homemade hot or mild pomodoro sauce | 14 |
| BATTERED ONION PEEL Spicy horseradish sauce on the side | 11 | SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp | 14 |
| FRIED PICKLES Crispy fried pickles served with ranch dressing | 11 | GRILLED CLAMS Served in white wine with garlic & plum tomatoes | 14 |
| HOT ANTIPASTI FOR TWO Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce | 20 | BROCCOLI RABE & SAUSAGE Served in oil and garlic | 13.5 |

FLAT-BREADS

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| CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil | 13.5 | NANA'S Spinach, white bean & pancetta & mozz cheese | 13.5 |
| BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze | 13.5 | MEAT TRIO Ground sausage, pepperoni & meatballs | 14.5 |
| PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto | 13.5 | VEGGIE Mushroom, roasted peppers & onions | 13.5 |

SALADS

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| Gorgonzola 2.5 Chicken 4 Shrimp 6.5 | | | |
| SIDE SALAD Romaine, onion & tomato with our house dressing | 5 | ARUGULA Arugula salad, tomato, dried cranberries, onion olive oil & fresh lemon juice | 12 |
| CAESAR SALAD Romaine, grated romano tossed in caesar dressing | 11 | COLD ANTIPASTI Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing | 14 |
| INSALATA DI CASA Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing | 11 | CRISPY BUFFALO CHICKEN Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing | 15 |
| CAPRESE Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic | 12 | | |

SANDWICHES

Hoagie Roll, Flatbread Or Wrap (Substitute Fries For Side Salad 2)

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| CHICKEN Parmigiana or roasted red peppers & mozzarella | 13 | EGGPLANT Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella | 13 |
| POLLO DI FORNO Coal roasted chicken, monterey jack cheese peppers & caramelized onions | 13 | CHEESE STEAK Melted mozzarella topped with peppers, onions | 13.5 |
| CHICKEN CAESAR SALAD WRAP Grilled chicken with homemade caesar dressing | 13 | HAMBURGER ½ lb. Angus beef with lettuce, tomato & onions • Add cheese .50 | 13 |
| MEATBALL PARMIGIANA Homemade with mozzarella & marinara sauce | 13 | BACON JALAPENO BURGER ½ lb Angus beef with bacon, jalapeños & monterey jack cheese | 14 |
| ITALIAN SAUSAGE & PEPPERS Peppers, onion, mozzarella & tomato sauce | 13 | | |

GLUTEN FREE

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|--|------|---|------|
| GF MARGHERITA PIZZA Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust | 14.5 | GF VEGETARIAN PIZZA Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust | 15.5 |
| GF CHICKEN GERARD Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta | 19.5 | GF PENNE ALA VODKA Served over a gluten free pasta | 19 |
| GF POACHED SALMON Fresh salmon poached in a creamy dill sauce with a side of spinach & red potato | 24 | GF ASIAGO CHICKEN Sautéed onions, sun dried tomatoes in a blush sauce topped w/ asiago cheese over gluten free penne pasta | 20.5 |

KIDS MENU 8.5

Under 10 Yrs. Includes Fountain Drink (Dine In Only)

PERSONAL PIZZA

CHICKEN FINGERS & FRIES

MOZZARELLA STICKS & FRIES

MACARONI & CHEESE

SPAGHETTI & MEATBALL

CHICKEN PARMIGIANA WITH PASTA

DESSERTS

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|---------------------------------------|-----|--|-----|
| ZEPPOLI | 9 | NY STYLE CHEESECAKE | 5.5 |
| HOMEMADE CANNOLI | 4.5 | TARTUFO | 6.5 |
| CHOCOLATE OR VANILLA ICE CREAM | 5 | CHOCOLATE LAVA CAKE • Add ice cream 2.50 | 7 |

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

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| CHICKEN CLASSICS Choice Of One Parmigiana - Francaise - Marsala • Served with pasta | 19 | VEAL CLASSICS Choice Of One Parmigiana - Milanese | 22 |
| CHICKEN CAPRESE & LINGUINE Chicken, tomato with fresh mozzarella in oil & garlic | 19.5 | CHICKEN FAGIOLI BIANCO White bean, chicken, spinach roasted garlic over orecchiette pasta | 19.5 |
| CHICKEN ALA VODKA Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta | 19.5 | ASIAGO CHICKEN Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne | 19.5 |
| CRISPY CHICKEN BRUSCHETTA Chicken cutlet with a tomato salad over linguine | 19.5 | CHICKEN LOUISIANA Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine | 19.5 |
| CHICKEN GERARD Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine | 19.5 | CHICKEN ALFREDO BAKED PENNE Breaded cutlet, melted mozzarella in alfredo sauce | 19.5 |

SEAFOOD

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|---|------|--|------|
| FLOUNDER CLASSICS Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine | 20.5 | SHRIMP CLASSICS Choice Of One Parmigiana - Francaise - Scampi • Served over linguine | 22.5 |
| LINGUINE CLAM Fresh clams, garlic, basil in white wine sauce • Red or White | 19 | SPAGHETTI WITH CRABMEAT Lump crabmeat, tomato, arugula & garlic served in a white wine sauce | 26.5 |
| SHRIMP PANCETTA Tomato sauce, pancetta bacon served over linguine | 22.5 | POACHED SALMON Poached in a creamy dill with spinach & red potato | 24 |
| SHRIMP FAGIOLI BIANCO White bean, shrimp, spinach, roasted garlic over orecchiette pasta | 22.5 | CRAB MEAT FRA DIAVOLO Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce | 26.5 |
| SEAFOOD STEW Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine | 28 | ZUPPA DI PESCE Shrimp, clams, mussels, calamari served in a plum sauce over linguine | 28 |
| SHRIMP LOUISIANA Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine | 22.5 | TUSCANY SALMON Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne | 24 |

PASTA

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|--|------|--|------|
| PENNE SPINACH & TOMATO Baby spinach, chopped tomato & onion in a blush sauce | 17 | ORECCHIETTE & SAUSAGE Broccoli rabe, sausage, in a white wine sauce | 19.5 |
| SPAGHETTI AGLIO E OLIO Olive oil, roasted garlic & fresh basil | 16 | PENNE ALA VODKA Creamy blush sauce, garlic & red onion | 18 |
| CHEESE OR MEAT RAVIOLI Served with marinara sauce | 16 | SPAGHETTI & MEATBALLS Served in home made marinara sauce | 18 |
| BAKED PENNE Penne, ricotta cheese, mozz. & marinara sauce | 16.5 | PENNE BOLOGNESE Sausage & ground beef in a creamy blush sauce | 19.5 |
| LINGUINE ALFREDO Served in a creamy alfredo sauce | 17.5 | EGGPLANT PARMIGIANA Sliced thin breaded eggplant with ricotta mozzarella served with tomato sauce over pasta | 19 |

TRADITIONAL PIZZA

Our Traditional Pizza Has Our Homemade Tomato Sauce, Mozzarella & Romano Cheese

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|------------------------------|----------------------------|---------------------------|
| PERSONAL PIZZA 12" 11 | MEDIUM PIZZA 14" 15 | LARGE PIZZA 16" 17 |
| • Additional topping 2.5 | • Additional topping 3 | • Additional topping 4 |

BISTRO SQUARE PIE 23.5

16" SQUARE PIE Topped with fresh mozzarella, tomato sauce, & romano cheese

• Additional topping 4

STROMBOLIS & CALZONES

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|---------------------------|-----------------------------|
| SMALL STROMBOLI 9 | LARGE STROMBOLI 15.5 |
| • Additional per item 2.5 | • Additional per item 3.5 |
| SMALL CALZONE 11 | LARGE CALZONE 18.5 |
| • Additional per item 2.5 | • Additional per item 3.5 |

Create Your Own From Any Of These Toppings

Roasted Peppers, Sweet Peppers, Caramelized Onions, Red Onions, Roasted Garlic, Hot Finger Peppers, Mushrooms
Kalamata Olives, Sliced Plum Tomatoes, Sun Dried Tomatoes, Ricotta, Anchovies, Pepperoni, Italian Sausage, Baby Meatballs
Ham, Chicken, Bacon, Broccoli Rabe, Prosciutto

SPECIALTY PIZZAS

12" 13.5 14" 18.5 16" 20.5

MARGHERITA

Homemade tomato sauce, fresh mozzarella & basil

DONNY BRASCO

Fresh pesto, mozzarella, roasted tomato, garlic & olive oil

JOE DIMAGGIO

Breaded eggplant, tomato sauce & romano cheese

THERESA COCUZZA

Ricotta, mozzarella topped with romano cheese & extra virgin olive oil

• No sauce

ANDREA BOCELLI

Fresh arugula, homemade tomato sauce, mozzarella & romano cheese

OLD FASHION

First the fresh mozzarella then we add the sauce

MONA LISA

Homemade vodka sauce, fresh mozzarella & basil

THE GODFATHER

Fresh mozzarella, sliced tomato & basil

• No sauce

GOURMET PIZZAS

12" 14 14" 19 16" 22

AL PACINO

Traditional pie with broccoli rabe, sausage & garlic

AL CAPONE

Buffalo chicken topped with bleu cheese dressing & hot sauce

TONY SOPRANO

Breaded chicken, mozzarella, tomato sauce, romano cheese & fresh basil

JOE PESCI

Roasted peppers, mushrooms, onions & ricotta

FRANK SINATRA

Italian sausage, meatballs, hot or sweet peppers ricotta & tomato sauce

BROOKLYN BRIDGE

Our Margherita pie with meatballs, italian sausage pepperoni & fresh basil

ROCKY BALBOA

Fresh clams & mozzarella with a scampi sauce

ROCKY MARCIANO

Baby meatballs & ricotta cheese over our traditional pie

Specialty Drink Menu

MARTINIS

THE PARADISO TINI

Orange Vodka, Limoncello & Orange Juice

TOASTED ALMOND TINI

Amaretto, Kahlua & Milk

TROPICAL MARTINI

Peach Schnapps, Vodka, Malibu, Cranberry Juice & Pineapple Juice

ORANGE CREAMSICLE TINI

Vanilla Vodka, Triple Sec, OJ, & Milk

FRENCH MARTINI

Razz Matazz, Vanilla Vodka & Pineapple Juice

ESPRESSO MARTINI

Espresso, Vodka, Kahlua, Amaretto, Frangelica & Baileys

CHOCOLATE MARTINI

Vanilla Vodka, Amaretto, Bailey's & Tippy Cow Rum

ITALIAN WEDDING MARTINI

Vanilla Vodka, Amaretto, Creme De Cacao, Cranberry Juice & Pineapple Juice

APPLETINI

Vodka, Apple Schnapps & Sour Mix

GEORGIA PEACH MARTINI

Peach Schnapps, Vanilla Vodka, Pineapple Juice, OJ, Splash Of Grenadine

COCKTAILS

CLASSIC MARGARITA

Tequila, Triple Sec & Sour Mix

CRANBERRY MOJITO

Simple Syrup, Bacardi, Malibu, Cranberry Juice & Mint Leaves

RELAXER

Vodka, Coco Rum, Peach Schnapps with Cranberry & Pineapple Juice

CARIBBEAN BREEZE

Malibu, Triple Sec, Pineapple and Cranberry Juice

POOLSIDE

Bacardi Rum, Blue Curacao, Sour Mix, Pineapple Juice & Sprite

ORANGE COSMO

Orange Vodka, Triple Sec, Fresh Lime, Cranberry Juice

TIKI TEA

Sweet Tea, Vodka, Lemonade An A Splash Of OJ

TITO'S BERRY LEMONADE

Tito's Vodka, Lemonade With Blueberries & Mint Leaves

BOURBON SMASH

Bourbon, Triple Sec, Muddled Orange, Raspberry Jam & OJ

MOSCOW MULE

Vodka, Ginger Beer & Lime Juice

LONG BEACH TEA

Vodka, Triple Sec, Tequila, Sour Mix & Cranberry Juice

ITALIAN MULE

Amaretto, Limoncello & Ginger Beer

OLD FASHION

Bourbon With Muddled Fruit, Bitters With A Splash Of Club Soda

CLASSIC MOJITO

Simple Syrup, Bacardi, Malibu & Mint Leaves

LYNCHBURG LEMONADE

Jack Daniels & Lemonade

CUCUMBER MOJITO

Our Classic Mojito With Cucumber Vodka

MAI TAI

Rum, Fresh Lime Juice, Triple Sec, Orange Juice, Float Dark Rum on Top



BEVERAGES

PEPSI - DIET PEPSI - SIERRA MIST - UNSWEETENED ICED TEA - RASPBERRY ICED TEA HALF & HALF ARNOLD PALMER - LEMONADE - APPLE JUICE

BOTTLE BEERS

GUINNESS STOUT - CORONA - HEINEKEN - MICHELOB ULTRA - BUDWEISER - BUD LIGHT
BUD LIGHT LIME - COORS LIGHT - MILLER LIGHT

DRAFT BEER

COORS LIGHT - MILLER LIGHT - YUENGLING LAGER - SHOCK TOP BELGIAN WHEAT
STELLA ARTOIS - KANE I.P.A - LOCAL BEER BREWERIES

ASK ABOUT OUR ROTATING BEERS ON TAP

WHITE WINE

| | | |
|---------------------------|-----|----|
| HOUSE PINOT GRIGIO | 7.5 | 24 |
| CAVIT PINOT GRIGIO | 8.5 | 29 |
| HOUSE WHITE ZINFANDEL | 7.5 | 24 |
| HOUSE CHARDONNAY | 7.5 | 24 |
| ROBERT MONDAVI CHARDONNAY | 8.5 | 34 |
| SAUVIGNON BLANC | 7.5 | 24 |
| RIESLING | 7.5 | 29 |
| ROSE | 7.5 | 24 |

RED WINE

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|---|-----|----|
| HOUSE MERLOT | 7.5 | 24 |
| HOUSE CABERNET SAUVIGNON | 7.5 | 24 |
| CAVIT CABERNET SAUVIGNON | 8.5 | 29 |
| ROBERT MONDAVI PINOT NOIR | 8 | 29 |
| RUFFINO CHIANTI | 8 | 29 |
| Z.ALEXANDER BROWN CABERNET SAUVINON (BOTTLE ONLY) | | 39 |

HOMEMADE SANGRIA

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|--------------------|-----|----|
| RED OR WHITE PEACH | 7.5 | 25 |
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